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* U.S. PATENT TEXT FILE *

=> s linoleic

L1 8372 LINOLEIC

=> s l1 and (palmitic or myristic or lauric)

12369 PALMITIC

7805 MYRISTIC

11920 LAURIC

L2 4680 L1 AND (PALMITIC OR MYRISTIC OR LAURIC)

=> s l2 and 426/clas

42421 426/CLAS

L3 451 L2 AND 426/CLAS

=> s l3 and fat

22797 FAT

L4 396 L3 AND FAT

=> s l4 and dietary(w)fat

3671 DIETARY

22797 FAT

153 DIETARY(W)FAT

L5 64 L4 AND DIETARY(W)FAT

=> d l5 cit 1-64

1. 5,514,407, May 7, 1996, Modified **fat** blends; Daniel Perlman, et al., **426/607**, **601**, 514/824 [IMAGE AVAILABLE]

2. 5,456,939, Oct. 10, 1995, Reduced calorie triglyceride mixtures; Edward L. Wheeler, et al., **426/660**, **607**, **804** [IMAGE AVAILABLE]

3. 5,456,927, Oct. 10, 1995, Ruminant feed supplement product; Alfredo Vinci, et al., **426/74**, **72**, **601**, **648**, **656**, **807** [IMAGE AVAILABLE]

4. 5,425,963, Jun. 20, 1995, High purity fatty acid salt products; M. Stephen Lajoie, **426/2**, **74**, **75**, **807**, 514/558; 554/156 [IMAGE AVAILABLE]

5. 5,415,879, May 16, 1995, Method of reducing heart related disease in humans using eggs having relatively high percentage of long chain fatty acids; Suk Y. Oh, **426/2**, 424/581; **426/602**, **614**, **623**, **630**, **807**, 514/560 [IMAGE AVAILABLE]

6. 5,411,756, May 2, 1995, Reduced calorie triglyceride mixtures; Edward L. Wheeler, et al., **426/607**, **601**, **804** [IMAGE AVAILABLE]

7. 5,407,695, Apr. 18, 1995, Low-**palmitic**, reduced-trans margarines and shortenings; Edward L. Wheeler, et al., **426/603**, **607**, **804** [IMAGE AVAILABLE]

8. 5,391,788, Feb. 21, 1995, Production of high purity fatty acid salt products; Alfredo Vinci, et al., 554/156; **426/74**, **807** [IMAGE AVAILABLE]

9. 5,391,787, Feb. 21, 1995, Process for production of high purity fatty acid salt products; Alfredo Vinci, et al., 554/156; **426/74**, **807** [IMAGE AVAILABLE]

10. 5,389,392, Feb. 14, 1995, Esterified polyether **fat** mimetics containing ring-opened oxolane units; Charles F. Cooper, **426/531**, **601**, **611**; 554/161, 227 [IMAGE AVAILABLE]

11. 5,382,678, Jan. 17, 1995, Batch process for fatty acid alkaline earth metal salt production; Alfredo Vinci, et al., 554/156; **426/72**, **74**, **656**, **658**, **807** [IMAGE AVAILABLE]

12. 5,382,442, Jan. 17, 1995, Modified **fat** blends; Daniel Perlman, et al., **426/607**, **804** [IMAGE AVAILABLE]

13. 5,382,440, Jan. 17, 1995, Flaky pie shells that maintain strength after filling; Joanne Sullivan, **426/138**, **391**, **496**, **553**, **804** [IMAGE AVAILABLE]

14. 5,380,893, Jan. 10, 1995, High purity fatty acid salt products; M. Stephen Lajoie, 554/156; **426/74** [IMAGE AVAILABLE]

15. 5,380,544, Jan. 10, 1995, Production of **fat** mixtures enriched with triglycerides bearing short, medium and long residues; Lawrence P. Klemann, et al., **426/607**, **610**, **660** [IMAGE AVAILABLE]

16. 5,378,490, Jan. 3, 1995, Reduced calorie triglyceride mixtures; Edward L. Wheeler, et al., **426/606**, **607**, **804** [IMAGE AVAILABLE]

17. 5,378,486, Jan. 3, 1995, Shortbread having a perceptible cooling sensation; Joanne Sullivan, **426/549**, **601**, **804** [IMAGE AVAILABLE]

18. 5,360,626, Nov. 1, 1994, **Fat** soluble polymers and their use in foods; Radha Iyengar, et al., **426/601**, 106/244; **426/417**, **573**, **602**; 523/511; 524/322 [IMAGE AVAILABLE]

19. 5,354,573, Oct. 11, 1994, **Fat** soluble polymers and their use in foods; Akiva T. Gross, et al., **426/603**, 106/244; **426/417**, **601**, **602**; 523/511; 524/322 [IMAGE AVAILABLE]

20. RE 34,619, May 24, 1994, Synthetic cooking oils containing dicarboxylic acid esters; John Fulcher, 560/201; **426/523**, **531**; 560/190 [IMAGE AVAILABLE]

21. 5,308,634, May 3, 1994, Esterified polyoxyalkylene block copolymers as reduced calorie **fat** substitutes; Charles F. Cooper, **426/531**,

****601****, ****603****, ****611**** [IMAGE AVAILABLE]

22. 5,273,772, Dec. 28, 1993, Food compositions containing esterified alkoxylated polysaccharide ****fat**** substitutes; Charles F. Cooper, ****426/611****, ****804****; 554/168 [IMAGE AVAILABLE]

23. 5,266,346, Nov. 30, 1993, Extended ester derivatives as low calorie ****fat**** mimetics; Lawrence P. Klemann, et al., ****426/611****, ****566****, ****804**** [IMAGE AVAILABLE]

24. 5,258,197, Nov. 2, 1993, Reduced calorie triglyceride mixtures; Edward L. Wheeler, et al., ****426/607****, ****660****, ****804**** [IMAGE AVAILABLE]

25. 5,250,714, Oct. 5, 1993, Fatty acid salt production; M. Stephen Lajoie, 554/156; ****426/74****, ****623****, ****807**** [IMAGE AVAILABLE]

26. 5,250,307, Oct. 5, 1993, Production of feed supplement compositions; Kenneth R. Cummings, et al., ****426/72****; 424/438; ****426/74****, ****583****, ****601****, ****648****, ****656****, ****658****, ****807**** [IMAGE AVAILABLE]

27. 5,236,723, Aug. 17, 1993, Production of dietary fatty acid salt products; M. Stephen Lajoie, et al., ****426/72****, ****74****, ****601****, ****648****, ****656****, ****658****, ****807****; 514/558 [IMAGE AVAILABLE]

28. 5,236,717, Aug. 17, 1993, Animal feed block; Alfredo Vinci, ****426/2****; 424/438; ****426/72****, ****74****, ****601****, ****648****, ****656****, ****658****, ****807**** [IMAGE AVAILABLE]

29. 5,234,701, Aug. 10, 1993, Production of dietary fatty acid salt compositions; Kenneth R. Cummings, et al., ****426/72****, ****73****, ****74****, ****648****, ****656****, ****658****, ****807****; 514/558 [IMAGE AVAILABLE]

30. 5,230,913, Jul. 27, 1993, ****Fat**** mimetic having mineral core with fatty coating; Lawrence P. Klemann, ****426/97****, ****98****, ****531****, ****601****, ****804**** [IMAGE AVAILABLE]

31. 5,223,285, Jun. 29, 1993, Nutritional product for pulmonary patients; Stephen J. DeMichele, et al., ****426/72****, ****73****, ****800****, ****801****; 514/904 [IMAGE AVAILABLE]

32. 5,221,544, Jun. 22, 1993, Production of dietary fatty acid salt products; Thomas F. Sweeney, et al., ****426/72****, ****74****, ****601****, ****648****, ****656****, ****658****, ****807****; 514/558 [IMAGE AVAILABLE]

33. 5,219,605, Jun. 15, 1993, Siloxy ester derivatives as low calorie ****fat**** mimetics; Lawrence P. Klemann, et al., ****426/531****, ****611****, ****804**** [IMAGE AVAILABLE]

34. 5,219,604, Jun. 15, 1993, Use of ester-bridged side chains to suppress caloric availability of ****fat**** compounds; Lawrence P. Klemann, et al., ****426/531****, ****601****, ****611****, ****804**** [IMAGE AVAILABLE]

35. 5,215,768, Jun. 1, 1993, Deodorized fatty acid salt feed supplement; Alfredo Vinci, et al., ****426/74****, ****96****, ****330.6****, ****488****, ****534****, ****601****, ****648****, ****656****, ****807**** [IMAGE AVAILABLE]

36. 5,198,250, Mar. 30, 1993, Food and pharmaceutical compositions containing short chain monounsaturated fatty acids and methods of using; Donald D. Brillhart, et al., **426/2**, **601**, 514/560 [IMAGE AVAILABLE]

37. 5,194,281, Mar. 16, 1993, Polyol fatty acid polyesters with reduced trans double bond levels and process for making; Robert W. Johnston, et al., **426/531**, **549**, **565**, **601**, **603**, **611**, **637**, **804**, 536/119, 124 [IMAGE AVAILABLE]

38. 5,190,783, Mar. 2, 1993, Primary amide esters as low calorie **fat** mimetics; Lawrence P. Klemann, et al., **426/531**, **549**, **580**, **611**, **804** [IMAGE AVAILABLE]

39. 5,190,782, Mar. 2, 1993, Acylated amino acid ester derivatives as low calorie **fat** mimetics; Ronald G. Yarger, et al., **426/531**, **549**, **601**, **602**, **611**, **804** [IMAGE AVAILABLE]

40. 5,182,126, Jan. 26, 1993, Ruminant feed supplement; Alfredo Vinci, et al., **426/74**, **601**, **623**, **630**, **648**, **658**, **807** [IMAGE AVAILABLE]

41. 5,143,737, Sep. 1, 1992, Method to produce unsaturated milk **fat** and meat from ruminant animals; Thomas Richardson, **426/2**, **98**, **583**, **601**, **602**, **623**, **630**, **656**, **657**, **658**, **807** [IMAGE AVAILABLE]

42. 5,139,807, Aug. 18, 1992, Amide linked low calorie **fat** mimetics; Lawrence P. Klemann, et al., **426/531**, **601**, **611**, 554/57, 58, 63, 106, 107, 110, 223, 227 [IMAGE AVAILABLE]

43. 5,124,166, Jun. 23, 1992, Carboxy/carboxylate disubstituted esters as edible **fat** mimetics; Peter T. Jacklin, et al., **426/531**, **496**, **601**, **611**, **804**, 554/223, 224, 227 [IMAGE AVAILABLE]

44. 5,082,683, Jan. 21, 1992, Amide/amine ester derivatives as low calorie **fat** mimetics; Ronald G. Yarger, et al., **426/601**, **603**, **611**, **612**, 554/58, 63, 106, 110, 112 [IMAGE AVAILABLE]

45. 5,068,120, Nov. 26, 1991, Amine ester derivatives as low calorie **fat** mimetics; Ronald G. Yarger, et al., **426/611**, **603**, **612**, 554/103, 104, 110, 114 [IMAGE AVAILABLE]

46. 5,068,119, Nov. 26, 1991, Acid-hydrolyzable ester derivatives as low calorie **fat** mimetics; Lawrence P. Klemann, et al., **426/601**, **611**, **804** [IMAGE AVAILABLE]

47. 5,064,678, Nov. 12, 1991, Low calorie **fat** mimetics; Lawrence P. Klemann, et al., **426/611**, **549**, **560**, **564**, **565**, **570**, **572**, **580**, **582**, **583**, **585**, **589**, **592**, **601**, **603**, **612**, **613**, **633**, **635**, **659**, **804** [IMAGE AVAILABLE]

48. 5,063,075, Nov. 5, 1991, Amide ether derivatives as low calorie **fat** mimetics; Ronald G. Yarger, et al., **426/601**, **603**,

****611****, ****612****; 554/61, 63, 64 [IMAGE AVAILABLE]

49. 5,059,442, Oct. 22, 1991, Primary amide esters as low calorie ****fat**** mimetics; Lawrence P. Klemann, et al., ****426/531****, ****601****, ****611****, ****804****; 554/58, 63 [IMAGE AVAILABLE]

50. 5,045,338, Sep. 3, 1991, Secondary amide esters as low calorie ****fat**** mimetics; Lawrence P. Klemann, et al., ****426/611****, ****531****, ****601****, ****808****; 536/18.7, 53, 55.2; 554/57, 58, 64, 106, 110, 111, 112 [IMAGE AVAILABLE]

51. 5,043,179, Aug. 27, 1991, Triol triester derivatives as low calorie ****fat**** mimetics; Lawrence P. Klemann, et al., ****426/531****, ****566****, ****601****, ****611****, ****804****; 560/185 [IMAGE AVAILABLE]

52. 5,013,569, May 7, 1991, Infant formula; David Rubin, ****426/585****, ****801**** [IMAGE AVAILABLE]

53. 5,012,761, May 7, 1991, Chicken egg having relatively high percentage of long chain fatty acids and method of reducing heart related disease in humans using such eggs; Suk Y. Oh, 119/6.8; ****426/2**** [IMAGE AVAILABLE]

54. 4,992,293, Feb. 12, 1991, Thioester derivatives as low calorie ****fat**** mimetics; Lawrence P. Klemann, et al., ****426/611****, ****601****, ****804****; 558/251, 255 [IMAGE AVAILABLE]

55. 4,963,386, Oct. 16, 1990, Complex linked ester low calorie ****fat**** mimetics; Lawrence P. Klemann, et al., ****426/611****, ****601****, ****612****, ****804****; 560/199, 201 [IMAGE AVAILABLE]

56. 4,959,466, Sep. 25, 1990, Partially esterified polysaccharide (PEP) ****fat**** substitutes; John F. White, 536/119; ****426/603****, ****804****; 536/2, 3, 56, 58, 60, 102, 107, 114 [IMAGE AVAILABLE]

57. 4,959,465, Sep. 25, 1990, Low calorie ****fat**** mimetics; Lawrence P. Klemann, et al., 536/115; ****426/611****, ****612**** [IMAGE AVAILABLE]

58. 4,861,613, Aug. 29, 1989, Non-digestible ****fat**** substitutes of low-caloric value; John F. White, et al., ****426/611****, ****601****, ****602****, ****603****, ****605****, ****804****; 554/227 [IMAGE AVAILABLE]

59. 4,705,690, Nov. 10, 1987, Weighting oil substitutes; Larry M. Brand, et al., ****426/590****, ****611****; 536/119 [IMAGE AVAILABLE]

60. 4,673,581, Jun. 16, 1987, Fried food product fried in synthetic cooking oils containing dicarboxylic acid esters; John Fulcher; ****426/531****, ****438****, ****523****, ****612****, ****804**** [IMAGE AVAILABLE]

61. 4,582,927, Apr. 15, 1986, Synthetic cooking oils containing dicarboxylic acid esters; John Fulcher, 560/201; ****426/523****, ****531****; 560/190 [IMAGE AVAILABLE]

62. 4,241,054, Dec. 23, 1980, Detoxifying lipophilic toxins; Robert A. Volpenhein, et al., 514/42; ****426/601****, ****804****; 536/115, 119 [IMAGE AVAILABLE]

63. 4,005,196, Jan. 25, 1977, Vitaminized compositions for treating hypercholesterolemia; Ronald James Jandacek, et al., 514/23; **426/658**;
514/168, 458, 552, 558 [IMAGE AVAILABLE]

64. 3,649,295, Mar. 14, 1972, HUMANIZED **FAT** COMPOSITIONS AND INFANT FORMULAS THEREOF; Finn W. Bernhart, **426/598**, **601**, **607**,
801 [IMAGE AVAILABLE]

=> d 15 ab 1, 2, 6, 7, 12, 15, 16, 24, 31, 36, 52, 63, 64

US PAT NO: 5,514,407 [IMAGE AVAILABLE] L5: 1 of 64

ABSTRACT:

Blended cholesterol-reduced animal **fat** and vegetable oil which are combined in a proportion such that the weight ratio of **linoleic** acid (18:2) content divided by **myristic** acid (14:2) content is between 2 and 9 inclusive.

In addition, cholesterol-reduced animal fat can be blended with cholesterol-reduced fish oil to stabilize the fish oil against air-oxidation at room temperature.

US PAT NO: 5,456,939 [IMAGE AVAILABLE] L5: 2 of 64

ABSTRACT:

Fat mixtures enriched with triglycerides having long, saturated, preferably C.sub.16 to C.sub.22, fatty acid residues and short, preferably C.sub.2 to C.sub.4, acid residues are employed in edible compositions as low calorie fats. The preferred embodiments comprise mixtures of at least two triglycerides bearing long residues (e.g. stearyl) and short residues (e.g. acetyl or propyl). In one preferred embodiment, each triglyceride contains short chain residues which are different from those in the other triglyceride. In another preferred embodiment, at least a portion of the triglycerides have two different short residues. Methods of using the low calorie fats and food products incorporating them, particularly in coating, shortening and margarine products, are disclosed.

US PAT NO: 5,411,756 [IMAGE AVAILABLE] L5: 6 of 64

ABSTRACT:

Fat mixtures enriched with triglycerides having long, saturated, preferably C.sub.16 to C.sub.22, fatty acid residues and short, preferably C.sub.2 to C.sub.4, acid residues are employed in edible compositions as low calorie fats. The preferred embodiments comprise mixtures of at least two triglycerides bearing long residues (e.g. stearyl) and short residues (e.g. acetyl or propyl). In one preferred embodiment, each triglyceride contains short chain residues which are different from those in the other triglyceride. In another preferred embodiment, at least a portion of the triglycerides have two different short residues. Methods of using the low calorie fats and food products incorporating them, particularly in coating, shortening and margarine products, are disclosed.

US PAT NO: 5,407,695 [IMAGE AVAILABLE] L5: 7 of 64

ABSTRACT:

Margarines and shortenings are improved by employing a blend of 75 to 25% of an edible oil as a liquid oil component, and, as a hardstock component, 25 to 75% of a substantially fully hydrogenated oil bearing C.sub.16 to C.sub.24 acid residues, wherein at least about 15% of the C.sub.16 acid residues in the hydrogenated oil are replaced by the short acids acetic acid, propionic acid, butyric acid or a mixture of any of these acids. The levels of transunsaturated fatty acids and **palmitic** acid are reduced, and the products also have reduced caloric densities.

US PAT NO: 5,382,442 [IMAGE AVAILABLE]

L5: 12 of 64

ABSTRACT:

Blended cholesterol-reduced animal **fat** and vegetable oil which are combined in a proportion such that the weight ratio of **linoleic** acid (18:2) content divided by **myristic** acid (14:2) content is between 2 and 9 inclusive.

In addition, cholesterol-reduced animal **fat** can be blended with cholesterol-reduced fish oil to stabilize the fish oil against air-oxidation at room temperature.

US PAT NO: 5,380,544 [IMAGE AVAILABLE]

L5: 15 of 64

ABSTRACT:

Fat mixtures containing at least about 24%, more preferably at least about 34%, triglycerides bearing short, medium, and long residues are prepared. Many embodiments contain at least about 50%, and some at least about 75% to 90%, of these triglycerides, and have an acyl carbon number of 26 to 36. Especially preferred short substituents are derived from acetic acid, butyric acid, and mixtures of these with each other and with propionic acid. Especially preferred medium substituents have at least about 90% of the residues derived from capric acid, caprylic acid, and mixtures of these. Especially preferred long substituents contain at least about 70%, and many have at least about 85%, stearic acid or behenic acid residues or mixtures of these. One embodiment has an acyl carbon number of 28 to 32 and the long residues are predominantly stearic acid residues. Another embodiment has an acyl carbon number of 32 to 36 and the long residues are predominantly behenic acid residues. These fats may be prepared by interesterifying a mixture of triglycerides bearing short residues and triglycerides bearing medium residues with triglycerides bearing long residues and steam deodorizing the product at relatively high temperatures. The steam deodorized product can be further enriched with triglyceride species bearing short, medium, and long residues using molecular distillation.

US PAT NO: 5,378,490 [IMAGE AVAILABLE]

L5: 16 of 64

ABSTRACT:

Fat mixtures enriched with triglycerides having long, saturated, preferably C.sub.16 to C.sub.22, fatty acid residues and short, preferably C.sub.2 to C.sub.4, acid residues are employed in edible compositions as low calorie fats. The preferred embodiments comprise mixtures of at least two triglycerides bearing long residues (e.g. stearyl) and short residues (e.g. acetyl or propyl). In one preferred embodiment, each triglyceride contains short chain residues which are different from those in the other triglyceride. In another preferred

embodiment, at least a portion of the triglycerides have two different short residues. Methods of using the low calorie fats and food products incorporating them, particularly in coating, shortening and margarine products, are disclosed.

US PAT NO: 5,258,197 [IMAGE AVAILABLE] L5: 24 of 64

ABSTRACT:

****Fat**** mixtures enriched with triglycerides having long, saturated, preferably C.sub.16 to C.sub.22, fatty acid residues and short, preferably C.sub.2 to C.sub.4, acid residues are employed in edible compositions as low calorie fats. The preferred embodiments comprise mixtures of at least two triglycerides bearing long residues (e.g. stearyl) and short residues (e.g. acetyl or propyl). In one preferred embodiment, each triglyceride contains short chain residues which are different from those in the other triglyceride. In another preferred embodiment, at least a portion of the triglycerides have two different short residues. Methods of using the low calorie fats and food products incorporating them, particularly in coating, shortening and margarine products, are disclosed.

US PAT NO: 5,223,285 [IMAGE AVAILABLE] L5: 31 of 64

ABSTRACT:

A liquid nutritional product for enteral feeding contains a ****fat**** source which provides desirable effects when fed to pulmonary patients. The ****fat**** source having by weight a ratio of [n-(6) to n-(3)] fatty acids from the group consisting of ****Linoleic**** acid (18:2n6), Gamma-Linolenic acid (18:3n6), and Arachidonic acid (20:4n6) to fatty acids from the group consisting of Alpha-Linolenic acid (18:3n3), Stearidonic acid (18:4n3), Eicosapentaenoic acid (20:5n3), Docosapentaenoic acid (22:5n3) and Docosahexaenoic acid (22:6n3) in the range of about 1.5 to about 3.0, a ratio of ****Linoleic**** acid (18:2n6) to Alpha-Linolenic acid (18:3n3) in the range of about 3.0 to about 10.0, and a ratio of the sum of Eicosapentaenoic acid (20:5n3) and Docosahexaenoic acid (22:6n3) to Gamma-Linolenic acid (18:3n6) in the range of about 1.0 to about 10.0. In a preferred embodiment the nutritional product contains quantities of nutrients having anti-oxidant properties in vivo, such as beta-carotene, vitamin E, vitamin C, selenium, and taurine.

US PAT NO: 5,198,250 [IMAGE AVAILABLE] L5: 36 of 64

ABSTRACT:

Food and pharmaceutical compositions are disclosed which contain amounts of short chain monounsaturated fatty acids or their derivatives sufficient to increase the content of the fatty acids within the tissues when said compositions are administered and to substantially improve the metabolic processing of lipids within animals.

US PAT NO: 5,013,569 [IMAGE AVAILABLE] L5: 52 of 64

ABSTRACT:

An infant food formulation substantially approximating human milk in fatty acid composition comprising a mixture of DHA and EPA in a ratio of approximately 3:2 by weight, immunoglobulins to mimic the immunoglobulin

content of mother's milk, a source of protein, a source of carbohydrate, a source of ash, and sufficient water to provide an easily assimilable infant formula, the DHA, the EPA, and the immunoglobulins being encapsulated in capsules having a diameter of less than 350.mu..

US PAT NO: 4,005,196 [IMAGE AVAILABLE] L5: 63 of 64

ABSTRACT:

Anti-anal leakage agents are used in combination with vitamin-fortified liquid fatty acid polyester compositions to provide pharmaceutical and food compositions for treating and/or preventing hypercholesterolemia while avoiding undesired anal leakage of the polyesters.

US PAT NO: 3,649,295 [IMAGE AVAILABLE] L5: 64 of 64

ABSTRACT:

Edible, highly assimilable, **fat** compositions of oleic oil; coconut or babassu oil; oleo oil; and, optionally, a seed oil and/or soy lecithin. Also disclosed are infant formulas incorporating said edible, highly assimilable, **fat** composition.

=> d l5 cit 1, 12, 15, 31, 64

1. 5,514,407, May 7, 1996, Modified **fat** blends; Daniel Perlman, et al., **426/607**, **601**, 514/824 [IMAGE AVAILABLE]

12. 5,382,442, Jan. 17, 1995, Modified **fat** blends; Daniel Perlman, et al., **426/607**, **804** [IMAGE AVAILABLE]

15. 5,380,544, Jan. 10, 1995, Production of **fat** mixtures enriched with triglycerides bearing short, medium and long residues; Lawrence P. Klemann, et al., **426/607**, **610**, **660** [IMAGE AVAILABLE]

31. 5,223,285, Jun. 29, 1993, Nutritional product for pulmonary patients; Stephen J. DeMichele, et al., **426/72**, **73**, **800**, **801**, 514/904 [IMAGE AVAILABLE]

64. 3,649,295, Mar. 14, 1972, HUMANIZED **FAT** COMPOSITIONS AND INFANT FORMULAS THEREOF; Finn W. Bernhart, **426/598**, **601**, **607**, **801** [IMAGE AVAILABLE]

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